

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.982

A2 R11

Dec 10, 1941

USING OUR FOOD "TALENTS"

A broadcast by Miss Ruth Van Deman, Bureau of Home Economics, and Wallace Kadderly, Office of Information, broadcast Wednesday, December 10, 1941, in the Department of Agriculture portion of the National Farm and Home Hour, by stations associated with the Networks of the National Broadcasting Company.

--ooOoo--

WALLACE KADDERLY:

Here we are in Washington. On our Department of Agriculture line-up here today are Ruth Van Deman, with a message particularly for the women in the Farm and Home Hour family.... and Morse Salisbury with a story of interest to both producers and consumers of food. Ladies first, Ruth.

RUTH VAN DEMAN:

As Secretary Wickard said yesterday, in any war it's the women of the nation who really bear the brunt. And that's doubly true in this new kind of total war that's scourging the world at present. We've got to be ready to do all the kinds of things that women have done traditionally in wartime - plus a great many new ones. But we're equal to it, no doubt about that.

In the last few months I've met quite a few British women over here on various kinds of work for their country. And every single one of them has paid tribute to the farm and village women of England. They're the real heroines of Britain, they say. The way they've cooked and cleaned and kept a cheerful atmosphere in their homes, and done community service work, has been nothing short of miraculous.

KADDERLY:

A British woman must have to work a minor miracle every day to make interesting appetizing meals out of the foods allowed on their ration cards at present.

VAN DEMAN:

Yes, I'm told she uses every scrap of food that's allotted to her family and she uses it with every scrap of imagination she can muster. She knows food is a No. 1 material of modern warfare.

KADDERLY:

Well, as the President assured us in his talk to the nation last night, and as we know by figures on record here in the Department of Agriculture, we have ample stocks of food at present - enough for ourselves and to share with Britain. But that doesn't mean we don't need to be thrifty with it.

VAN DEMAN:

When you say be thrifty with it, you're thinking, aren't you, of more than just the waste you can see with the eye. You're thinking of the waste in food values through poor care and the wrong kind of cooking and letting fresh green foods lie around until they lose vitamin values pouring minerals down the sink in the vegetable juices -- all that sort of thing.

KADDERLY:

Ruth, I confess that for the moment vitamins and those things in food you can't see or can't taste escaped me.

VAN DEMAN:

But you do accept them on faith.

(Over)

KADDERLY:

Most certainly. In fact I try to demonstrate that faith with "works" at every meal. And that doesn't mean I don't enjoy my food either.

VAN DEMAN:

I hope we haven't given you vitamin jitters. As a matter of fact, knowing about food values should work just the other way.

For instance, we can look at our food situation in this war with far greater confidence than was possible during the other World War. We have a great body of facts about food values stored up in research reports ready to draw on quickly if we should need to shift some of our food habits to meet new situations. We know now what foods build health in a positive way.

KADDERLY:

Vitamins weren't heard of during the last war, were they?

VAN DEMAN:

Not outside of a few very scientific circles. And even then they were only beginning to be recognized. The dreadful things that happened to the children of Central Europe because of the lack of Vitamin A and Vitamin D, for instance, were one of the things that stimulated research later and developed our new ideas about nutrition.

KADDERLY:

Then today it's not only that we have greater stocks of food on hand than we did in 1917, but we know better how to use them how to make food protect our health and keep us feeling fit to do our jobs.

VAN DEMAN:

Yes, but we can't be one whit complacent about that. We've got to stir our stumps and use every bit of knowledge and every ounce of our intelligence, to help us make the most of our superior position on food. For some time now those of us who live in towns and cities have been paying more and more for our food.

KADDERLY:

But that's not because there isn't plenty of food to buy.

VAN DEMAN:

Oh yes, I realize that. I know it's because there are more dollars in circulation to buy that food. In other words more people have paying jobs and are spending more money in the grocery store. That's all to the good

KADDERLY:

All this seems to me to give new meaning to our job as users of food maybe even as three-meal-a-day eaters of food.

VAN DEMAN:

Yes, I think it does. Very much so. No matter what kind of other jobs we're doing in this emergency we can probably do a better job, a more intelligent job, with our every day eating and meal planning, and cooking, and food handling in general

KADDERLY:

That ties in with something else Secretary Wickard said yesterday. You remember he spoke about a parable in the Bible. The parable of the talents.

VAN DEMAN:

Yes, I do remember. He pointed out that it isn't the number of talents you have but how you use them. We can take that very much to heart and put our brains to using our food talents.

KADDERLY:

Your home economics bulletins from the Department here in Washington are one of our food talents. They should be in greater demand than ever before as references in schools and for women wanting to do their bit in their own kitchens - and as community leaders.

VAN DEMAN:

Yes, we're getting more and more requests every day. And we're glad to send our list to any school or community centers to check against the library supply. Then they can order the new ones and bring their reference material right up to date.

KADDERLY:

And you'll do the same for any homemaker for her home library.

VAN DEMAN:

Yes, very gladly It's a little late now I know to mention one of our leaflets that might be useful with the Christmas cooking. But we'll do our best to get copies to anybody who wants it.

KADDERLY:

Which leaflet is that, Ruth?

VAN DEMAN:

The one on "Poultry Cooking." It ties in with what we've been saying about making the most of our food supplies cooking to conserve food values and flavor. We have a fine crop of turkeys and Christmas birds this year. Lots of women are planning now for the best home Christmas dinner they've ever had. By best I don't mean fanciest. I mean just a real home dinner -- the foods the family likes best, and cooked as perfectly as it's possible to do.

KADDERLY:

I know the directions in your Poultry Cooking leaflet do that for turkey. That's something else I've seen demonstrated.

VAN DEMAN:

And for goose or duck.... or chicken everything that has wings in the poultry yard.

KADDERLY:

Very well, I'll repeat that title in a moment, and Ruth, I just want to remind you that we'll be depending on you more than ever to bring us news of all

your home economics material that will help in our wise use of food or any other materials in the home.

VAN DEMAN:

I'll count it a privilege, as the President said last night about the work each one of us can do.

KADDERLY:

Now, Farm and Home friends, (ad lib offer Poultry Cooking and list of home economics bulletins for a home library or a school library).

#